1. How to preheat the oven. Push bake then start
2. Why do we preheat the oven. So the oven is ready at a constant temperature.
3. Which measuring tool to use for each ingredient. Flour? Dry sugar – dry oil – liquid vinegar spoons.
4. Why do we sift the flour and other dry ingredients? To add air and remove lumps
5. What are safety rules when using the electric mixer? Hands and fingers and spoons out of the bowl. Do notplug in until you are ready to mix. Unplug directly after
6. How do we put food into and take food out of a hot oven? Use potholders and pull the rack out. Never reach into a hot oven.
7. How do you properly grease and flour a baking pan? Rub shortening around with a paper towel. Add 1 tbsp of flour and spread around. Dump out excess flour.
8. Why do we grease and flour a baking pan? So the cake does not stick.
9. Where does vanilla come from? Vanilla Beans
10. What is the difference between butter and margarine? Butter comes from milk and contains cholesterol. Margarine is a plant based produce and contains transfats.
11. How do you tell if the cake is done? The toothpick comes out clean.
12. What is the purpose of the vinegar in the recipe? To make the cake rise.
13. Is there sugar in cocoa? NO